

Prosciutto, Grilled Chicory and Pear Salad

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2006 Crocker & Starr Cab Franc

20 paper-thin slices of Prosciutto de Parma
3 bartlett pears, sliced thin
4 heads of mixed color Belgian endive (red and yellow), split lengthwise
4 heads of frisée, washed and dried
3 heads of Treviso (or radicchio) cut into quarters lengthwise
1 red onion, cut crosswise into 1/8 inch thick slices
10 sprigs of Italian parsley, washed, dried and stems discarded
4 sprigs of tarragon, leaves removed
1 bunch of chives, minced finely
1 ¼ cup extra virgin olive oil
¼ cup balsamic vinegar
salt and pepper to taste

Preheat the grill to hottest setting, or prepare a strong charcoal fire. Spread the chicories and onion out on a sheet tray and dress with a ¼ cup of olive oil and season with salt and pepper.

Grill the onion slices until nicely charred and mostly cooked. Place the grilled onions in a mixing bowl and add the balsamic vinegar. Allow the onions to sit for a few minutes and then add the rest of the olive oil.

To grill the chicories, start with the endives and Treviso first. Cook over high heat until charred and just starting to wilt (very brief cooking time). Repeat with the frisée (will cook even more quickly than endives).

In a separate bowl, mix the chicories with the herbs and dress with the vinaigrette. Fold in the pear slices and top with the prosciutto.